# DEVON SEAFOOD GRILL

## FOR THE TABLE

**CHILLED SHELLFISH PLATTER***
oysters, shrimp, lobster cocktail, king crab legs
small 90 ◦ large 135

**HOT SEAFOOD SAMPLER**
jumbo lump crab cake, calamari,
bacon wrapped shrimp 59

## COLD & ROLLED

**SHRIMP COCKTAIL**
smoky cocktail sauce, lemon butter 25

**MINI NEW ENGLAND LOBSTER ROLLS**
butter toasted sweet roll, chilled lobster salad, watercress 25

**CRISPY RICE SUSHI***
spicy tuna, crispy rice disc, wasabi mayo,
sesame ginger soy 20

**RITTENHOUSE ROLL***
hamachi, lump crab, tempura shrimp, gochujang sriracha,
cucumber, avocado 20

**CRAZY SHRIMP ROLL**
tempura shrimp, lump crab, cream cheese,
jalapeño-tomato jam, unagi sauce 20

## HOT STARTERS

**JUMBO LUMP CRAB CAKE**
lemon beurre blanc, tomato 27

**FRIED CALAMARI**
jalapeños, carrots, sweet n' sour, creole remoulade 20

**BACON WRAPPED SHRIMP***
barbeque glaze, spiced pecans, fresno chiles 25

**CRISPY CHILI CAULIFLOWER**
chili sauce, micro greens, sesame seeds 18

**STEAMED LITTLENECK CLAMS**
white wine garlic butter 25

**FIRECRACKER SHRIMP**
tempura battered shrimp, spicy Cantonese sauce 21

## SIGNATURE PREPARATIONS

**SEAFOOD MIXED GRILL**
shrimp, scallop, salmon, crab cake, yukon gold
mashed potatoes, grilled asparagus 49

**JUMBO LUMP CRAB CAKE**
lemon beurre blanc, tomato, grilled
asparagus 47

**MISO GLAZED SEA BASS**
wok-style broccolini, sticky rice 45

**GRILLED HALF CHICKEN**
lemon oregano brined, parmesan
roasted potatoes, grilled asparagus 33

**GEORGES BANK SEA SCALLOPS**
seasonal risotto 42

**FRENCH CREOLE ORECCHIETTE**
blackened shrimp & chicken, tasso ham,
tomatoes, spinach, ancho chili butter 34

**MAPLE PLANK SALMON**
bourbon maple glaze, whipped potatoes,
seasonal vegetable 39

**1 ¼ LB. ALASKAN KING CRAB LEGS (BERING SEA)**
drawn butter, choice of two sides MKT

**CANTONESE LOBSTER TAILS**
sake tempura, crab fried rice, soy chili 59

**CHAR CRUST AHI TUNA***
herb roasted potato & asparagus hash,
foyot sauce 48

**CIOPPINO**
mussels, clams, shrimp, scallops, red
wine, tomato pan broth 37

**½ LB. COLD WATER LOBSTER TAIL (CANADA)**
drawn butter, choice of two sides MKT

## SOUPS & SALADS

**CLAM CHOWDER** 13

**LOBSTER BISQUE** 15

**RAINBOW BEET SALAD**
toasted pistachio vinaigrette, orange zest crema,
lattice chip 'croutons' 13

**BABY GREENS**
dried cherries, feta, toasted pine nuts,
honey balsamic vinaigrette 12

**CAESAR SALAD**
reggiano parmigiano, asiago cheese crisp 12

**LOBSTER COBB**
tomato, bacon, egg, avocado, corn, red onion,
sweet potato shoestrings, tarragon ranch 37

*ADD TO ANY SALAD (Blackened or Grilled)*
Chicken 10 ◦ Shrimp 16 ◦ Salmon 18

## STEAKS

**ISLAND RIBEYE***
12 oz. pineapple, soy & ginger marinade,
saffron rice, roasted mushrooms 59

**KANSAS CITY STRIP***
14 oz. bone-in 57

**CENTER-CUT FILET MIGNON***
6 oz. 45 ◦ 8 oz. 52

**COWBOY RIBEYE***
18 oz. bone-in 66

**SURF & TURF***
6 oz. filet mignon, choice of:
maple bourbon grilled shrimp or jumbo lump crab cake 56

**FILET & LOBSTER***
6 oz. grilled filet mignon, ½ lb. broiled lobster tail,
drawn butter MKT

## SIDES

YUKON GOLD MASHED POTATOES ◦ GRILLED ASPARAGUS ◦ PARMESAN ROASTED POTATOES ◦ SEASONAL VEGETABLE
BROCCOLINI WITH LEMON GREMOLATA ◦ LOBSTER MAC & CHEESE (+$6) ◦ CRAB FRIED RICE (+$6)

GENERAL MANAGER: Thomas Wainwright ◦ HEAD CHEF: Christopher Feraudo

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

† We use nuts and nut-based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

# WHITES

6 OZ. / 9 OZ. / BTL

## CHAMPAGNE & SPARKLING WINE

| | |
|---|---|
| Domaine Ste. Michelle Brut *(Washington)* | 12 / - / 46 |
| Cantine Maschio Prosecco Brut *(Italy)* | 13 / - / 50 |
| Avissi Sparkling Rosé *(Italy)* | 15 / - / 60 |
| Mumm Brut Rosé *(Napa Valley)* | 72 |
| Jean Josslin 'Alliance' Brut *(France)* | 120 |
| Veuve Clicquot Champagne *(France)* | 130 |

## PINOT GRIGIO & GRIS

| | |
|---|---|
| The Seeker *(Italy)* | 12 / 17 / 47 |
| Ecco Domani '20 *(Italy)* | 50 |
| J Vineyards Pinot Gris '20 *(California)* | 58 |
| King Estate Pinot Gris '21 *(Willamette Valley)* | 68 |
| Santa Margherita '21 *(Italy)* | 72 |

## SAUVIGNON BLANC

| | |
|---|---|
| Ferrari-Carano Fumé Blanc '21 *(Sonoma County)* | 54 |
| French Blue '20 *(France)* | 14 / 20 / 57 |
| Kim Crawford '21 *(New Zealand)* | 16 / 22 / 63 |
| Stag's Leap Aveta '21 *(Napa Valley)* | 72 |

## INTERESTING WHITES

| | |
|---|---|
| Fleur de Mer Rosé *(France)* | 12 / 17 / 47 |
| Chateau Ste. Michelle Riesling *(Washington)* | 12 / 17 / 47 |
| Charles & Charles *(Columbia Valley)* | 47 |
| Martin Códax Albariño '21 *(Spain)* | 13 / 19 / 52 |
| Trimbach Riesling '20 *(France)* | 15 / 22 / 59 |
| Trimbach Gewürztraminer '16 *(France)* | 65 |
| Trefethen Riesling '19 *(Napa Valley)* | 73 |

## CHARDONNAY

| | |
|---|---|
| Decoy '20 *(Sonoma County)* | 12 / 17 / 47 |
| Napa Cellars '21 *(Napa Valley)* | 13 / 18 / 50 |
| J. Lohr Riverstone '21 *(Arroyo Seco)* | 14 / 20 / 55 |
| Kendall Jackson Vintner's Reserve '21 *(California)* | 55 |
| Talbott Kali Hart '20 *(Monterey County)* | 61 |
| Sonoma-Cutrer '21 *(Russian River Valley)* | 71 |
| Louis Jadot Pouilly-Fuissé '21 *(France)* | 82 |
| Jordan '19 *(Russian River Valley)* | 94 |
| Orin Swift 'Mannequin' '18 *(California)* | 100 |
| Rombauer '21 *(Carneros)* | 110 |
| Far Niente '21 *(Napa Valley)* | 130 |

# REDS

6 OZ. / 9 OZ. / BTL

## PINOT NOIR

| | |
|---|---|
| Erath Resplendent *(Willamette Valley)* | 12 / 17 / 49 |
| Etude Lyric *(Santa Barbara)* | 49 |
| André Goichot Bourgogne '18 *(France)* | 52 |
| La Crema '20 *(Sonoma County)* | 15 / 22 / 60 |
| Meiomi '21 *(California Coast)* | 16 / 23 / 65 |
| Sokol Blosser Evolution '17 *(Oregon)* | 98 |
| King Estate Domaine '15 *(Willamette Valley)* | 135 |

## MERLOT

| | |
|---|---|
| J. Lohr Los Osos *(Central Coast)* | 12 / 17 40 |
| Duckhorn Decoy '19 *(Sonoma County)* | 60 |

## INTERESTING REDS

| | |
|---|---|
| Cline Syrah *(Sonoma County)* | 45 |
| Spellbound Petite Sirah *(Napa Valley)* | 12 / 17 / 47 |
| Don Miguel Gascon Malbec '21 *(Argentina)* | 13 / 18 / 51 |
| Beronia Tempranillo Rioja Reserva '19 *(Spain)* | 58 |
| Ruffino Riserva Ducale Chianti Classico '19 *(Italy)* | 65 |
| Frog's Leap Zinfandel '20 *(Napa Valley)* | 88 |

## MERITAGE & BLENDS

| | |
|---|---|
| Phantom by Bogle '19 *(California)* | 15 / 21 / 60 |
| The Prisoner by Orin Swift '21 *(Napa Valley)* | 89 |
| 8 Years in the Desert by Orin Swift '21 *(California)* | 110 |
| Paraduxx '19 *(Napa Valley)* | 115 |
| Stag's Leap The Investor '19 *(Napa Valley)* | 125 |
| Joseph Phelps Insignia '16 *(Napa Valley)* | 385 |
| Dominus '19 *(Napa Valley)* | 465 |

## CABERNET SAUVIGNON

| | |
|---|---|
| Josh Cellars *(California)* | 12 / 17 / 47 |
| Juggernaut Hillside '20 *(California)* | 16 / 22 / 63 |
| Chateau Ste. Michelle '18 *(Columbia Valley)* | 65 |
| Franciscan '20 *(Napa Valley)* | 71 |
| J. Lohr Hilltop '20 *(Central Coast)* | 72 |
| Canvasback '17 *(Washington)* | 110 |
| Rodney Strong Rockaway '15 *(California)* | 125 |
| Stag's Leap Artemis '19 *(Napa Valley)* | 155 |
| Nickel & Nickel CC Ranch '20 *(Napa Valley)* | 225 |

# SUNDAY WINE SPECIAL

Half price bottles of Pinot Noir under $100.
25% off bottles of Pinot Noir $100 or more.

Denotes this wine has been rated 90+ with either Wine Spectator or Wine Enthusiast.

Vintages are subject to change due to availability.

# MARTINIS & COCKTAILS

### MILLION DOLLAR MANHATTAN
Whistle Pig 10 year Straight Rye Whiskey, Carpano Antica Vermouth, Angostura bitters, Amarena cherries, 24K gold flecked ice cube 40

## SEASONAL

### SPICY BLACKBERRY MARGARITA
Calirosa Blanco Tequila, sliced jalapeños, St-Germaine Elderflower Liqueur, lime juice, simple syrup, blackberries 16

### MIXED MESSAGE
Tito's Vodka, blackberry balsamic shrub, orange bitters, ginger ale 15

### MANGO TANGO
818 Reposado Tequila, Ancho Reyes Chili Liqueur, mango, lime, Tajin rim, Dos Hombres Mezcal mist 16

### EMPIRE STATE OF MIND
Angel's Envy Bourbon Whiskey, lemon, simple syrup, red wine float, Amarena cherries 17

## SIGNATURE

### PINEAPPLE MARTINI
Tito's Vodka, triple sec, simple syrup, fresh juiced pineapple 16

### BLOOD & MARRIAGE
Branson VSOP Cognac Royal, Liquid Alchemist premium orange syrup, lemon, rosemary foam 17

### SPARKLING BLACKBERRY MARTINI
Stoli Vodka, Chambord, fresh-squeezed lemon juice, prosecco float 16

### LAVENDER DROP
Stoli Blueberi Vodka, lavender simple, fresh-squeezed lime juice, crème de violette 16

### EASTSIDER
Hendrick's Gin, muddled cucumber, fresh-squeezed lime juice, fresh mint 16

### NEGRONI BIANCO
Aviation Gin, Italicus Rosolio di Bergamotto, Carpano Bianco Vermouth, orange bitters 17

### SMOKED OLD FASHIONED
Angel's Envy Bourbon Whiskey, smoked maple syrup, orange bitters, hickory smoke 18